



Timber Cove Resort Wedding Packages

We are honored that you are considering Timber Cove Resort for your wedding celebration. We look forward to making your special day a wonderful and memorable experience for you and your guests. The following are some specific details about our resort and wedding packages.

Perched on a cliff overlooking the wild California coast, Timber Cove Resort is the perfect setting for your ocean view Sonoma Coast wedding. Say "I do" outdoors on our stunning Events Lawn overlooking the Pacific Ocean. Then, dance the night away under the stars on our Ansel Adams redwood deck with sweeping ocean and coastal views.

Timber Cove Resort has a capacity for up to 120 guests, depending on location, for rehearsal dinners, wedding brunches and wedding ceremonies.

Venues

COVE WING EVENT

🌿 For celebrations under 70 guests 🌿

Reception Space:

The Ansel Adams Room is 770 square feet featuring hardwood floor, gas fireplace, Bar, Floor-to-Ceiling windows with cove views, and glass doors that open out to the attached South Deck with spectacular panoramic views of the Pacific Ocean.

South Deck: Attached to the Ansel Adams Room, this 990 square foot redwood deck is secluded/no access to resort public space and features unimpeded ocean views.

Ceremony Space: Events Lawn - situated on a bluff next to Timber Cove, The Events lawn is a secluded space sheltered from traditional Pacific Ocean wind gusts.

VENUE FEE = \$10,000 plus tax and service charge

INCLUDED IN THE VENUE FEE IS:

- 48-hour exclusive use of the Ansel Adams Room & South Deck starting from 12:00pm on day of arrival to 12:00pm on day of departure
- Use of Events Lawn for outdoor ceremonies with folding chairs and fruit infused water station
- Tables, chairs, white linen, flatware, china, glassware
- South Deck globe string lighting & outdoor heaters. Tenting attainable and paid separately.

LODGING/ACCOMMODATIONS

A Cove Wing Wedding requires a 2-night minimum stay in the Bunk Rooms, the Cove View Rooms, and the Cove Suites (15 rooms total). The 15-room block for weddings and private events constitutes all rooms surrounding the Ansel Adams Room (cove wing). Costs associated with any unsold rooms within the fifteen (15) rooms in the Cove Wing will become the responsibility of the Client.

If the client's request, the Resort will reserve up to an additional ten (10) Forest View rooms and five (5) Ocean View rooms for a total of thirty (30) rooms for the event. The Client may be released from responsibility from additional Forest View & Ocean View rooms up to sixty (60) days before the event start date.

ROOM RATES The Resort will offer the Client and all wedding guests a 10% courtesy discount off our best available rate per night. The discount will apply to the fifteen (15) rooms in the Cove Wing as well as any additional rooms reserved by the Client for the event.



Venues

FULL RESORT BUY-OUT

🌀 For celebrations under 120 guests 🌀

VENUE FEE = \$30,000 plus tax and service charge

INCLUDED IN THE VENUE FEE IS:

- 🕒 48-hour exclusive use of all public spaces & grounds starting from 12:00pm on day of arrival to 12:00pm on day of departure
- 🕒 Tables, chairs, white linen, flatware, china, glassware
- 🕒 Tenting attainable & paid separately

EVENT SPACE (FOR FULL RESORT BUY-OUTS):

Events Lawn: Located above the cove lies the largest gathering space on our property. The Lawn offers spectacular panoramic views and an immediate connection with the natural surroundings, perfect for larger wedding receptions and events.

North Deck: On the North side of the Ansel Adams Room resides the North Deck, a 2100 square foot outdoor space that is ideal for larger events. It can accommodate seated dinners for up to 120 guests. Tenting attainable & paid separately.

The Great Room : During normal operations, it takes on the role of a lobby with chic lounge furniture, a central fireplace and ocean view bar. For private events, the 1500 square foot lounge can dress to impress by hosting a seated dinner for up to 120 guests.

Coast Kitchen Dining Room: Attached to the main building is our 792 square foot oceanfront dining room. This space is typically used for on-site dining, but for private events it shows its multilayered personality by becoming a lounge space, dance floor, or dessert station.

The Ansel Adams Room is 770 square feet featuring hardwood floor, gas fireplace, Bar, Floor-to-Ceiling windows with cove views, and glass doors that open out to the attached 990 square feet South Deck with breathtaking views of the Pacific Ocean. The Ansel Adams Room can accommodate 60 guests seated inside and the South Deck can accommodate up to 75 guests.

LODGING/ACCOMMODATIONS

Buy-out weddings and private events require a 2-night minimum stay for all 46 guest rooms, paid separately.

ROOM RATES 10% discount off our best available room rates. Costs associated with any unsold rooms will become the responsibility of the Client

*Timber Cove Resort is not available for private events during major holidays including December 24 to January 1, February 14, July 4, September 1, Halloween, & Thanksgiving

*All prices are subject to a taxable 22% Service Charge and applicable Sales Tax (currently 8.125%)
Menus are subject to change and market availability.*



Catering Menu Packages

WEDDING DINNER MENUS

Served Plated or Family Style

Package 1

HORS D'OEUVRES

Selection of Three Hors d'oeuvres
Tray-Passed During your Cocktail Hour

FIRST COURSE

Your choice of one

ENTRÉE

Your Choice of Two
(served family style)

DESSERT

Your choice of one or your wedding cake cut and served

CHAMPAGNE TOAST

Timber Cove Resort House Champagne

COFFEE & TEA SERVICE

\$139++ PER GUEST



WEDDING DINNER MENUS

Served Plated or Family Style

Package 2

HORS D'OEUVRES

Selection of Four Hors d'oeuvres
Tray-Passed During your Cocktail Hour

FIRST COURSE

Your choice of One appetizer

SECOND COURSE

Your choice of One soup or salad

ENTRÉE

Your Choice of Two Entrées
(served plated or family style)

DESSERT

Your choice of one or your wedding cake cut and served

CHAMPAGNE TOAST

Timber Cove Resort House Champagne

COFFEE & TEA SERVICE

\$159++ PER GUEST

Package 1 Selections

HORS D'OEUVRES

*Your Choice of Three Hors d'oeuvres
Tray-Passed During your Cocktail Hour*

HOT SELECTIONS

Duck Spring Rolls with Sweet & Sour Dipping Sauce
Lime Marinated Chicken Skewers with Avocado & Cucumber Coulis
Mushroom Focaccia with Truffle Oil
Beef Skewers with Chimichurri Marinade
Dungeness Crab Croquettes with Red Pepper Aioli
Garden Herb & Pea Arancini

COLD SELECTIONS

Hummus on Cumin Pita Chips
Ahi Tuna Tartare on a Wonton Chip
Shrimp Cocktail
Caprese Skewer
Local Goat Cheese with Truffle Honey & Grapes
Whipped Ricotta with Marinated Summer Squash Bruschetta
Tomato & Basil Pistou Bruschetta



FIRST COURSE

Your Choice of One

Cream of Wild Mushroom Soup with Porcini Oil
Roasted Tomato Basil Soup with Crème Fraiche
Baby Field Greens Salad w/ Pomegranate Vinaigrette & Candied Pecans
Baby Gem Lettuce, Strawberries, Goat Cheese, Toasted Almonds, Champagne
Vinaigrette
Hand Chopped Caesar, Romaine Hearts, Parmigiano, Garlic Croutons
Heirloom Tomato & Mozzarella, Balsamic Reduction, Arugula, Basil Pesto



ENTRÉE

Your Choice of Two

Roasted Young Chicken with Andouille Black Rice & Chicken Jus, Asparagus
Braised Beef Short Rib, Potato Puree, Roasted Baby Vegetables
Grilled Beef Tenderloin, Pinot Noir Glaze, Truffle Risotto, Brussels Sprouts
Roasted Prime Tri Tip, Roasted Fingerling Potatoes, Chimichurri Sauce
Halibut or Salmon (seasonal) Potato Puree, Baby Vegetables, Lemon Thyme Butter
Local Sea Bass with Braised Baby Fennel, Fingerling Potatoes & Morel Sauce
Fresh House Made Fettuccini with Local Mushrooms & Parmesan
Vegetable Farro, Roasted Baby Vegetables & Sweet Pea Puree & Truffle Oil



DESSERT

Your choice of One or Your Wedding Cake Cut and Served

Cheesecake in a Jar
Seasonal Crème Brûlée
Butterscotch Pot du Crème
Seasonal Fresh Fruit Tart
Chocolate Fudge Bar

Package 2 Selections

HORS D'OEUVRES

*Your Choice of Four Hors d'oeuvres
Tray-Passed During your Cocktail Hour*

HOT SELECTIONS

Duck Spring Rolls with Sweet & Sour Dipping Sauce
Lime Marinated Chicken Skewers with Avocado & Cucumber Coulis
Mushroom Focaccia with Truffle Oil
Beef Skewers with Chimichurri Marinade
Dungeness Crab Croquettes with Red Pepper Aioli
Garden Herb & Pea Arancini

COLD SELECTIONS

Hummus on Cumin Pita Chips
Ahi Tuna Tartare on a Wonton Chip
Shrimp Cocktail
Caprese Skewer
Local Goat Cheese with Truffle Honey & Grapes
Whipped Ricotta with Marinated Summer Squash Bruschetta
Tomato & Basil Pistou Bruschetta



FIRST COURSE

Your Choice of One Starter

Tuna Carpaccio with Celery Juice Vinaigrette & Crudit  Baby Vegetables
Buttermilk Brined Fried Quail, Caramelized Onions, Sweet Chili Vinaigrette
Pork Belly, Potato Emulsion, Apple Glaze, Mustard
Warm Buttermilk Biscuit, Local Uni, Green Onions
Local Ceviche, Wakame Seaweed, Avocado Puree, Furikake
Point Reyes Blue Cheese & Walnut Salad in an Endive Leaf
Grilled Octopus Salad



SECOND COURSE

Your Choice of One (Soup or Salad)

Butternut Squash Bisque
Cream of Wild Mushroom Soup with Porcini Oil
Roasted Tomato Basil Soup with Cr me Fraiche
Baby Gem Lettuce, Strawberries, Goat Cheese, Toasted Almonds, Champagne
Vinaigrette
Grilled Delta Asparagus, Baby Arugula, Orange Segments, Parmesan, Meyer Lemon
Vinaigrette
Baby Field Greens Salad, Pomegranate Vinaigrette & Candied Pecans
Hand Chopped Caesar, Romaine Hearts, Parmigiano, Garlic Croutons
Heirloom Tomato & Mozzarella, Balsamic Reduction, Arugula, Basil Pesto



ENTRÉES

Your Choice of Two

Roasted Young Chicken with Andouille Black Rice & Chicken Jus, Green Beans
Braised Beef Short Rib, Potato Puree, Roasted Baby Vegetables
Grilled Beef Tenderloin, Pinot Noir Glaze, Truffle Risotto, Brussels Sprouts
Roasted Prime Tri Tip, Roasted Potatoes, Chimichurri Sauce
Roasted Local Halibut, Coriander Infused Carrots and fennel, Grilled Orange
Vinaigrette
Salmon, Potato Puree, Baby Vegetables, Lemon Thyme Butter
Local Sea Bass with Braised Baby Fennel, Fingerling Potatoes & Morel Sauce
Fresh House Made Fettuccini with Local Mushrooms & Parmesan
Vegetable Farro, Roasted Baby Vegetables & Sweet Pea Puree & Truffle Oil
Roasted Butternut Squash Ravioli, Sage, Brown Butter, Toasted Pepitas Seeds



DESSERT

*Your choice of One
or Your Wedding Cake Cut and Served*

Cheesecake in a Jar
Seasonal Crème Brûlée
Butterscotch Pot du Crème
Seasonal Fresh Fruit Tart
Chocolate Fudge Bar



Enhancements / Displays

CHARCUTERIE BOARD

Assorted Cured Meats
Assorted Breads & Crackers
Roasted Peppers and Assorted Mustard
Olives, Cornichons, Pickled Onions
\$18 PER GUEST

LOCAL ARTISAN CHEESE DISPLAY

Assorted Locally Crafted Seasonal Cheeses
Assorted Breads & Crackers
Honey, Nuts, Fresh & Dried Fruits
\$16 PER GUEST

GARDEN VEGETABLE CRUDITÉ & FRESH FRUIT DISPLAY

Garden Vegetable Crudite with Point Reyes Blue Cheese Dip
Sliced Seasonal Fresh Fruit
\$15 PER GUEST

SHELLFISH DISPLAY

Oysters on ½ Shell & Chilled Prawns
Mignonette & Cocktail Sauce
\$35 PER GUEST

LATE NIGHT SNACKS

Your Choice of Three

Cheeseburger Sliders with Chipotle Aioli & Caramelized Onions
French Fries with Ketchup & Paprika Aioli
Smoked Mac & Cheese
Quesadilla's with Cheddar, Salsa Fresca, Sour Cream, Guacamole
'Milk & Cookies' Assorted Cookies, Chocolate and Regular Milk
\$20 PER GUEST

Kids Menu

Choice of:

Hamburger with fries
Chicken Fingers with fries
Cheesy Buttered Pasta
Mini Grilled Cheese Sandwich with fries

Lemonade or Juice

\$15 PER CHILD (10 AND UNDER)



WEDDING BRUNCH BUFFET MENU

Brunch

Assorted Pastries, Croissants
Fresh Preserves, Butter
Seasonal Fruits, Berries
Soft Scrambled Eggs
Herb Roasted Potatoes
Applewood Smoked Bacon
Chicken & Apple Sausage
French Toast, Maple Syrup, Powdered Sugar
Smoked Salmon, Red Onion, Tomatoes
Variety of Bagels and Cream Cheese
Pasta Salad
Caesar Salad
Chilled Asparagus Salad
Coffee, Juice and Tea

\$49 PER GUEST



Bar Packages

1 BARTENDER REQUIRED PER 60 GUESTS.
BARTENDER FEE \$150/BARTENDER (EXCLUSIVE OF TAXES)

STANDARD BAR PACKAGE

\$25/PERSON/1ST HOUR (\$18 FOR EACH ADDITIONAL HOUR)

Includes Well Liquor, Domestic & Craft Bottled Beer, Wine varieties from Sonoma County Including Pinot Noir, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc and Sparkling wine, and Soft Beverages

Sparkling: Piper Brut Rose / Sonoma County

Wines: Thumbprint Cellars, Chardonnay / Sonoma Coast Vineyards, "Laguna Vista" Sauvignon Blanc / Sea Slopes, Fort Ross, Pinot Noir & Dry Creek Vineyards, Cabernet.

Beer: Anchor Steam, Liberty Ale / North Coast Brewing Co., Scrimshaw Pilsner / Anchor Steam, Porter / Racer 5 , IPA & Corona.

Liquor: Tito's Vodka / Bombay Sapphire / Bacardi Rum / El Jimador Tequila Blanco & Bulleit Bourbon.

Beverage selections are subject to change.

Contact our Food & Beverage Director to confirm the current selection.

PREMIUM BAR PACKAGE

\$35/PERSON/1ST HOUR (\$28 FOR EACH ADDITIONAL HOUR)

Includes Premium Liquor, Choice of imported, local craft, and domestic bottled beer, Wine varieties from Sonoma County Including Pinot Noir, Zinfandel, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc and Sparkling wine, and Soft Beverages

Sparkling: Roederer Estate, Estate Brut / Anderson Valley.

Wines: Flowers, Chardonnay / Honig, Sauvignon Blanc / WALT "La Brisa" Vineyards, Pinot Noir / Venge Silencieaux, Cabernet & Limerick Lane Vineyards, Zinfandel.

Beer: Anchor Steam, Liberty Ale / North Coast Brewing Co., Scrimshaw Pilsner / Anchor Steam, Porter / Racer 5 , IPA & Corona.

Liquor: Grey Goose Vodka / Hendrick's Gin / Knob Creek Bourbon / Patron Tequila Blanco & Capitan Morgan Private Stock Rum.

BEER & WINE BAR PACKAGE

\$18/PERSON/1ST HOUR (\$15 FOR EACH ADDITIONAL HOUR)

Includes Domestic and imported/premium bottled beer, Wine varieties from Sonoma County including Pinot Noir, Cabernet Sauvignon, Zinfandel, Chardonnay, Sauvignon Blanc, Sparkling Wine and Soft Beverages

Sparkling: Piper Brut Rose / Sonoma County

*All prices are subject to a taxable 22% Service Charge and applicable Sales Tax (currently 8.125%)
Menus are subject to change and market availability.*



Wines: Thumbprint Cellars, Chardonnay / Sonoma Coast Vineyards, "Laguna Vista" Sauvignon Blanc / WALT "La Brisa" Vineyards, Pinot Noir / Dry Creek, Cabernet & Limerick Lane, Zinfandel.

Beer: Anchor Steam, Liberty Ale / North Coast Brewing Co., Scrimshaw Pilsner / Anchor Steam, Porter / Racer 5 , IPA & Corona.

**PRICE PER DRINK
CHARGED ON CONSUMPTION**

Soft Beverage |\$5
Imported Beer |\$8
Domestic Bottled Beer |\$7
House wine by the glass |\$10
House Champagne |\$12
Upgraded Champagne |\$15
Well Cocktail |\$10
Premium Liquor Cocktail |\$14

Specific wines are offered and charged on a consumption basis, by the bottle. Please ask your catering representative for the current selections available



Policies and Procedures

DEPOSIT

A non-refundable deposit in the amount of the full venue fee along with the signed contract is required to secure space on a definite basis. Credit card, check and cash are accepted for payment. If choosing to pay by cash or check, a credit card must be on file for any overage.

FINAL PAYMENT

Final payment of estimated charges is due two weeks prior to function date with a signed banquet event order. The credit card provided for the deposit will be used for the estimated charges unless another form of payment is provided.

GUARANTEES

To ensure the success of your event the number of guests must be provided a minimum of 2 weeks prior to your event. This number is your guarantee, if no guarantee is provided the most recent number of guests will become the guarantee. Head count can increase up to 3 business days prior to function. Final charges will be based on the minimum guarantee, or the actual number of guests served, whichever is greater. Should you choose to provide your guests with a choice of entrée selection prior to the event, you must provide the entrée counts along with the guaranteed guest count.

VENUE FEE

The venue fee is for exclusive use of the Ansel Adams Room, South Deck and Event Lawn (or all public spaces on the Resort property for Buy-Outs) for 48 consecutive hours starting at 12 noon on arrival date to 12 noon on departure date. The venue Fee is subject to applicable sales tax.

Included in the fee is the use of the Resort's tables, chairs, table settings, white table linens, white napkins, set-up and breakdown. The Timber Cove Resort offers high cocktail tables, 60" rounds and 8' rectangle tables. Tables are dressed with white linens and white napkins. Each setting consists of china, silverware and glassware for wine, water, and champagne. Any damage to the Resort's events inventory by Client or Client's guests during the event will incur additional charges.

DÉCOR/RENTALS

Colored linens, specialty tables, chairs and glassware, decorations, and tenting are the responsibility of the Client. Candles and fire of any kind are strictly prohibited during events at Timber Cove Resort. Timber Cove Resort will not permit affixing materials to the walls, floors, or ceilings with nails, staples, carpet tape, or other substances that may cause damage.

FOOD AND BEVERAGE

Timber Cove Resort's Coast Kitchen is the sole purveyor of all food & beverage for onsite events. Dietary substitutions are available upon request. No outside food and beverage is permitted. Celebration cakes are an exception. Should you choose to provide your guests with a choice of entrée selection prior to the event, you must provide place cards indicating entrée choices.



CORKAGE

Timber Cove Resort allows wine or champagne to be brought in for a \$25.00 corkage fee.

WEDDING CAKES

Timber Cove Resort does not provide wedding cakes. You are welcome to arrange for your wedding cake through a vendor of your choice, or see our Preferred Vendor List for suggested local bakeries.

VENDORS

Your catering manager will provide you with a complete referral list of preferred vendors who may assist you with cakes, flowers, photography, tents, music and transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors and have a \$1,000,000 minimum insurance policy. Timber Cove Resort reserves the right to approve or refuse any vendors.

NOISE ORDINANCE

To ensure courtesy of all hotel guests and our neighbors, all music and entertainment must end by 10:30pm.

WEATHER

The care and comfort of event guests is of utmost importance. Forecasted weather conditions are monitored in the ten calendar days leading up to any event. Should it be determined by the Resort's Events Coordinator that forecasted weather conditions will require tenting, the Resort's Events Coordinator will contact the Client in advance. Any costs related to tent rental will be the responsibility of the Client.

SECURITY

The Resort may require security officers for certain events. If Client requires additional security the Resort will assist in making these arrangements. All security personnel to be utilized during the Event are subject to Resort approval.

EVENT COORDINATOR

The hotel recommends that a wedding coordinator be hired by you for your wedding to assist with your wedding arrangements, ceremony, rehearsal, and reception. The wedding coordinator assists with the coordination of your vendors and is the main liaison between the hotel and your vendors. The coordinator is responsible for creating a timeline for your wedding day, seating chart and delivering/arranging programs, favors, place cards and any personal items.

SERVICE CHARGE AND SALES TAX

A 22% taxable service charge and applicable sales tax (currently 8.125%) will be added to all items, including venue fee, food, beverage, miscellaneous equipment, and audio-visual equipment unless otherwise stated on the banquet event order from your Event Manager.